



DRYING TUNNEL



DESCRIPTION

The **drying tunnel** is a machine designed for the post-harvest treatment of fruits, vegetables and vegetables, especially citrus fruits. Its main function is to carry out the **uniform pre-drying and/or drying of the fruit**, ensuring proper treatment before processes such as waxing, calibrating or packaging.

The system is made up of **motorized galvanized rollers**, which transport the fruit along the tunnel while a controlled flow of hot air is applied. Drying is carried out by indirect **combustion generators and air fans**, which guarantees efficiency, safety and a homogeneous result without damaging the product.

This equipment is robust, reliable and easy to integrate into fruit and vegetable lines, providing a continuous and stable drying process with low maintenance.

FEATURES

Installed Power:	4 Kw
Consumption:	8/9 liters/hour [DIESEL]
Voltage:	380/220V Ili [220V Single Phase On Demand]
Production [width 2000mm]:	25 Tm/h
Production [width 1500mm]:	20 Tm/h
Production [1000mm]:	15 Tm/h
Main Function:	Pre-drying and/or drying of post-harvest fruits
Transport system:	Motorized galvanized rollers
Drying system:	Indirect combustion generators + air fans
Application:	Citrus fruits, fruit and vegetables of different sizes
Construction:	Robust metal frame, easy cleaning
Online Integration:	Compatible with washing machines, wax applicators and calipers
Production:	Adaptable to different capacities according to need

TALLERES ARCOT S.L

📍 Polígono Industrial Carabona, C/ Bronce, 34
12530 Burriana (Castellón), Spain

☎ Tel: 964 510 177

